



HATHERLEY MANOR
HOTEL & SPA

★★★★

Christmas and New Year 2026



HATHERLEY MANOR
HOTEL & SPA



MAKE THIS CHRISTMAS ONE TO REMEMBER AT OUR HOTEL. WHETHER YOU'RE CELEBRATING WITH FRIENDS, FAMILY OR COLLEAGUES, OUR FESTIVE PARTY NIGHTS ARE THE PERFECT WAY TO EAT, DRINK AND DANCE THE NIGHT AWAY. FROM DELICIOUS FESTIVE DINING AND LIVELY ENTERTAINMENT TO SPARKLING SURROUNDINGS AND UNFORGETTABLE MOMENTS, WE'LL TAKE CARE OF EVERY DETAIL SO YOU CAN SIMPLY RELAX AND ENJOY THE CELEBRATIONS.

EXPLORE OUR CHRISTMAS PARTY PACKAGES AND START PLANNING YOUR PERFECT FESTIVE GET-TOGETHER.

Allergen Disclaimer

While we take strict steps to minimise cross-contamination, we handle nuts and other allergens in our kitchen and cannot guarantee any dish is 100% trace-free. Our suppliers may also use shared equipment. Please inform us of any allergies, intolerances, coeliac disease, or dietary needs when booking, and kindly remind your server of these restrictions upon arrival.

(V) Vegetarian, (VE) Vegan, (GF) Gluten-Free, (DF) Dairy Free, (NAN) No Added Nuts, (*DF) Dairy Free Adaptable, (*GF) Gluten Free Adaptable

Hatherley Manor Hotel and Spa | 01452 730 217 | Christmas@hatherleymanor.co.uk



Festive Feast and Fizz Christmas Party

INTRODUCTION

Get in the festive mood with a delicious meal and disco at our festive feast and fizz Christmas party at Hatherley Manor!

INCLUDES

Bubbles on Arrival
Three Course Dinner
Tea/Coffee & Mince Pies
Disco
Novelties on Tables

KEY INFORMATION

Available from 21st November – 19th December

From £41 per person

Upgrade your celebration with a stay. Use promo code **SNOOZE**

STARTERS

Tomato and Basil Soup, Bread Roll V, VE*, GF*, DF*

Chicken Liver Parfait, Rosemary Focaccia, Mixed Leaf Salad, Balsamic Glaze GF*, DF*

Wild Mushroom Arancini, Red Pepper Hummus, Rocket Leaf V, VE, GF, DF

MAINS

Roast Turkey, Roasted Potatoes, Sage and Onion Stuffing, Pig in Blanket, Honey Roasted Carrots and Parsnips, Sprouts, Gravy GF, DF

Pan-Roasted Salmon, Roasted Potatoes, Honey Roasted Carrots and Parsnips, Sprouts, Saffron Cream Sauce GF

Beetroot Wellington, Roasted Potatoes, Sage and Onion Stuffing, Roasted Carrots and Parsnips, Gravy V, VE, GF, DF

DESSERT

Christmas Pudding, Brandy Sauce GF

Double Chocolate Cheesecake, Orange Slice

Vanilla Creme Brulee, Gingerbread Biscuit

Chocolate Orange Torte, Orange Slice V, VE, GF, DF

BOOK ONLINE





BOOK ONLINE



Festive Murder Mystery Night

INTRODUCTION

Join us for a fabulously festive night of fizz, food and fatal fun!

INCLUDES

- Bubbles on Arrival
- Three Course Dinner
- Tea/Coffee & Mince Pies
- Disco
- Live Murder Mystery Entertainment
- Novelties on Tables

KEY INFORMATION

Available 3rd, 16th December

From £55 per person

Upgrade your celebration with a stay. Use promo code SNOOZE

STARTERS

Tomato and Basil Soup, Bread Roll V, VE*, GF*, DF*

Chicken Liver Parfait, Rosemary Focaccia, Mixed Leaf Salad, Balsamic Glaze GF*, DF*

Wild Mushroom Arancini, Red Pepper Hummus, Rocket Leaf V, VE, GF, DF

MAINS

Roast Turkey, Roasted Potatoes, Sage and Onion Stuffing, Pig in Blanket, Honey Roasted Carrots and Parsnips, Sprouts, Gravy GF, DF

Pan-Roasted Salmon, Roasted Potatoes, Honey Roasted Carrots and Parsnips, Sprouts, Saffron Cream Sauce GF

Beetroot Wellington, Roasted Potatoes, Sage and Onion Stuffing, Roasted Carrots and Parsnips, Gravy V, VE, GF, DF

DESSERT

Christmas Pudding, Brandy Sauce GF

Double Chocolate Cheesecake, Orange Slice

Vanilla Crème Brûlée, Gingerbread Biscuit
Chocolate Orange Torte, Orange Slice V, VE, GF, DF



80's & 90's Christmas Party

INTRODUCTION

Step back in time at our 80's and 90's Christmas party!

INCLUDES

- Bubbles on Arrival
- Three Course Dinner
- Tea/coffee & Mince Pies
- 80's & 90's Disco
- Novelties on Tables

KEY INFORMATION

Available 9th, 17th December
8th, 16th January 2027

From £45 per person

Upgrade your celebration with a stay. Use promo code SNOOZE

STARTERS

Tomato and Basil Soup, *Bread Roll V, VE*, GF*, DF**

Chicken Liver Parfait, *Rosemary Focaccia, Mixed Leaf Salad, Balsamic Glaze GF*, DF**

Wild Mushroom Arancini, *Red Pepper Hummus, Rocket Leaf V, VE, GF, DF*

MAINS

Roast Turkey, *Roasted Potatoes, Sage and Onion Stuffing, Pig in Blanket, Honey Roasted Carrots and Parsnips, Sprouts, Gravy GF, DF*

Pan-Roasted Salmon, *Roasted Potatoes, Honey Roasted Carrots and Parsnips, Sprouts, Saffron Cream Sauce GF*

Beetroot Wellington, *Roasted Potatoes, Sage and Onion Stuffing, Roasted Carrots and Parsnips, Gravy V, VE, GF, DF*

DESSERT

Christmas Pudding, *Brandy Sauce GF*

Double Chocolate Cheesecake, *Orange Slice*

Vanilla Crème Brûlée, *Gingerbread Biscuit*

Chocolate Orange Torte, *Orange Slice V, VE, GF, DF*

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A close-up photograph of casino chips and playing cards on a green felt table. In the foreground, the Ace of Spades and Ace of Hearts are visible. Behind them are several stacks of chips in red, blue, and white. The background is dark and out of focus.

Casino Christmas Party

INTRODUCTION

Take your chances on the casino tables this Christmas with our glamorous Casino Christmas Party!

INCLUDES

- Bubbles on Arrival
- Three Course Dinner
- Tea/coffee & Mince Pies
- Fun Money Casino Tables
- Disco
- Novelties on Tables

KEY INFORMATION

Available Thursday 10th
December

From £60 per person

Upgrade your celebration with a stay. Use promo code **SNOOZE**

STARTERS

Tomato and Basil Soup, *Bread Roll V, VE*, GF*, DF**

Chicken Liver Parfait, *Rosemary Focaccia, Mixed Leaf Salad, Balsamic Glaze GF*, DF**

Wild Mushroom Arancini, *Red Pepper Hummus, Rocket Leaf V, VE, GF, DF*

MAINS

Roast Turkey Breast, *Seasonal Vegetables, Roast Potatoes, Red Wine Gravy GF, DF*

Mixed Herb and Nut Roast, *Seasonal Vegetables, Roast Potatoes, Vegetable Gravy DF, DF, VE*

Sea Bream, *Crushed New Potatoes, Seasonal Vegetables, Dill Cream DF, GF*

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Winter Berries VE*

Vanilla Crème Brûlée, *Shortbread Biscuit GF*

Chocolate Brownie, *Raspberry Coulis, Berry Compote DF, GF, V, VE*

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Private Dining In Style

INTRODUCTION

Enjoy a relaxing dining experience for a festive lunch or dinner in one of our private dining suites.

INCLUDES

- Private Room Hire
- Three Course Dinner
- Tea/coffee & Mince Pies
- Novelties on Tables

KEY INFORMATION

Monday - Thursday £31.50

Friday - Sunday £38

Available 12th November - 31st December

The above prices exclude Christmas Eve, Christmas Day, Boxing Day and New Years Eve, please enquire with us if you wish to book any of these dates

STARTERS

Tomato and Basil Soup, *Bread Roll V, VE*, GF*, DF**

Chicken Liver Parfait, *Rosemary Focaccia, Mixed Leaf Salad, Balsamic Glaze GF*, DF**

Wild Mushroom Arancini, *Red Pepper Hummus, Rocket Leaf V, VE, GF, DF*

MAINS

Roast Turkey Breast, *Seasonal Vegetables, Roast Potatoes, Red Wine Gravy GF, DF*

Mixed Herb and Nut Roast, *Seasonal Vegetables, Roast Potatoes, Vegetable Gravy DF, DF, VE*

Sea Bream, *Crushed New Potatoes, Seasonal Vegetables, Dill Cream DF, GF*

DESSERT

Traditional Christmas Pudding, *Brandy Sauce, Winter Berries VE*

Vanilla Crème Brûlée, *Shortbread Biscuit GF*

Chocolate Brownie, *Raspberry Coulis, Berry Compote DF, GF, V, VE*

BOOK ONLINE





BOOK ONLINE



Festive Afternoon Tea

INTRODUCTION

Enjoy a beautifully presented festive afternoon tea beside a crackling fire. Available from mid November to 31st December, it's an indulgent way to celebrate the season.

INCLUDES

- Prosecco or Mulled Wine
- Delicious Festive Afternoon Tea
- Tea and Coffee or Hot Chocolate

KEY INFORMATION

Available daily from 17th
November – 31st December

£34 per person

Christmas Day Lunch

INCLUDES

- Prosecco and Canapes on Arrival
- Three course Christmas Lunch
- Tea/Coffee and Mince Pies
- Christmas Novelties on the Tables
- Gifts for the Children

KEY INFORMATION

Available 25th December

Tables available from 12pm until 2:45pm, bookings are in 15 minute intervals, subject to availability, please choose your preferred time when booking

£115 per adult | £57.50 per child (5-12) | £34.50 per infant (0-4)

BOOK ONLINE



STARTERS

Celeriac Soup, *Hazelnut and Crispy Sage V, VE, GF, DF*
Confit Duck Leg Terrine, *Onion Loaf, Mixed Leaf Salad, Hoisin Sauce*
Pan Fried King Prawns, *Rustic Ciabatta, Frisee Lettuce GF*, DF*
Vegan Cheese Stuffed Arancini, *Rocket, Balsamic Glaze V, VE, GF, DF*

MAINS

Roast Breast of Turkey, *Roasted Potatoes, Pigs in Blankets, Honey Roasted Carrots and Parsnips, Apricot and Sage Stuffing, Gravy GF*, DF*
Beef Wellington, *Dauphinoise Potatoes, Baby Vegetables, Gravy*
Halibut, *Parmentier Potatoes, Grilled Bok Choy, Chive Butter Sauce GF**
Vegan Wellington Slice, *Braised Red Cabbage, Sweet Potato Puree, Gravy V, VE, GF, DF*

DESSERT

Traditional Christmas Pudding, *Brandy Sauce GF**
Pumpkin Brulee, *Gingerbread Biscuit GF**
Poire Belle Helene, *Vanilla Chantilly Cream V, GF*
Tiramisu Cheesecake, *Chocolate Fudge Sauce, Salted Caramel Ice Cream V*
Five Local Cheese Grapes, *Apple and Cider Chutney, Biscuits V, GF**

New Years Eve Celebration 2026

INCLUDES

- Cocktails and Canapes on Arrival
- Three Course Gala Meal
- Tea/coffee and Mince Pies
- Casino Tables
- Disco
- Christmas novelties on the Tables

KEY INFORMATION

Available 31st December

£110 per person

Over 18's only

Upgrade your celebration with our
New Year Stay Package

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STARTERS

Cream of Broccoli Soup, *Rustic Sourdough Bread V, VE*, GF**

Chicken Croquettes, *Herb Ketchup, Pickled Onion*

Pan Fried Prawns, *Rustic Ciabatta GF**

Vegan Pesto and Cherry Tomato Tart, *Vegan Cheese, Mixed Leaf Salad, Tomato Chutney V, VE, DF*

MAINS

Braised Shin of Beef, *Chive Mash, Heritage Carrots, Kale Leaf, Pancetta Jus DF**

Pan Fried Salmon, *Tossed Cherry Tomato, Herb Crushed Potatoes, Asparagus, Lemon Butter Sauce, Crispy Leek DF**

Grilled Cornfed Chicken, *Sweet Potato Puree, Winter Vegetable Crepe, Gravy DF*

Cauliflower Steak, *Wild Rice, Crispy Diced Patatas Bravas, Vegan Pesto Sauce, Cherry Tomatoes V, VE, GF, DF*

DESSERT

Sticky Toffee Pudding, *Vanilla Ice Cream, Caramel Sauce V*

Triple Chocolate Calypso Mousse, *Honeycomb Ice Cream, Chocolate Shavings*

Mango Cheesecake V

Five Local Cheese, *Grapes, Apple and Cider Chutney, Biscuits V, GF**

Chocolate Orange Torte, *Orange Slice V, VE, GF, DF*

Burns Night 2027

INTRODUCTION

An authentic and spectacular evening of traditional Burns Night fun!

INCLUDES

- A Single Shot of Whiskey Or Sherry
- Four Course Meal
- Tea/coffee and Scottish Shortbread
- Disco
- Piper

KEY INFORMATION

23rd January 2027

£55 Per Person

Upgrade your celebration with a stay. Use promo code SNOOZE

STARTERS

Cullen Skink, *Freshly Baked Bread Roll*

Ham Hock Terrine, *Rustic Toast, Spiced Tomato Chutney*

Country Vegetable Soup, *Bread Roll V, VE, GF*, DF*

INTERMEZZO

Haggis

MAINS

Braised Shoulder of Lamb, *Crushed New Potatoes, Green Beans, Carrots, Red Wine Jus*

Loch Duart Sarne of Salmon, *Crushed New Potatoes, Green Beans, Carrots, Drambuie Cream Sauce*

Beetroot Wellington, *Roasted Potatoes, Sage and Onion Stuffing, Roasted Carrots and Parsnips, Gravy V, VE, GF, DF*

DESSERT

Cranachan Cheesecake, *Raspberry Sorbet*

Tipsy Laird

Chocolate Orange Torte V, VE, GF, DF

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Booze and Snooze

INTRODUCTION

Indulge in unbeatable accommodation rates and revel in your party without fretting over driving. Unwind the next morning with a light Breakfast at Our Thyme restaurant and relax and rejuvenate post-party in the Spa or get prepped for the festivities for your upcoming party.

Secure your spot with our Advance Purchase rate. Full pre-payment required on booking, non-transferable, non-refundable.

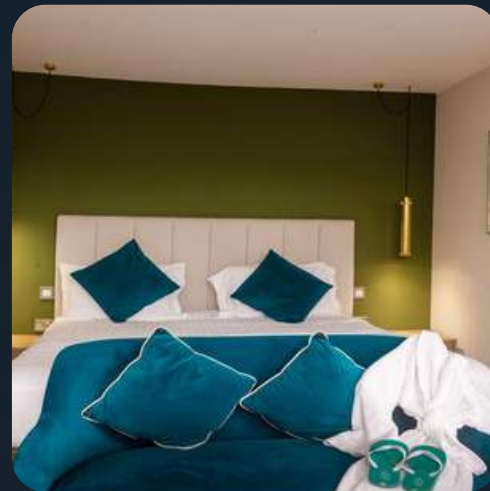
We are delighted to offer 20% off our flexible daily rates for all party bookers! Use promo code SNOOZE when booking online and state your party name.



CLASSIC



CLASSIC SPA



SUPERIOR



DOUBLE DELUXE

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Christmas Spa-rty

TAKE THE STRESS OUT OF CHRISTMAS



Enjoy an afternoon of luxury with your friends, family or colleagues. Start your Spa-rty from 2pm and relax poolside prior to your luxurious treatment and festive afternoon tea.

PACKAGE INCLUSIONS

- Four-Hour Spa Access
- Festive Afternoon Tea
- A Glass of Prosecco
- 25-Minute Treatment
- Robe and Flip Flops

AVAILABLE 1ST NOVEMBER - 31ST DECEMBER

BOOK ONLINE



How To Book

We Look Forward To Hosting Your Event

Non-refundable deposits are required for all events with final balance due four weeks before. Any additional refreshments, service or services must be paid at the time of purchase during the event.

Shared party tables may apply to groups of less than 12 guests (This does not apply to Christmas Day bookings).

Certain menu items maybe subject to change due to supply shortages, items that are substituted will not differ in dietary requirements.

Please note a smart casual dress code is applicable at all Christmas parties (with exception of the Dance Through the Decades night).





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